

Chrismont ...celebrate each moment
tasting notes

shiraz 2004

WINEMAKER

Warren Proft

REGION

King Valley 100%

COLOUR

mid-deep purple red

NOSE

ripe blackberries, earthy plum and spice

PALATE

ripe and plummy fruit is expressed, following through to the mid-palate; good oak toast complexity is in supple balance with the fine, drying tannins; a classic shiraz structure

Food

grilled beef, veal or lamb

CELLARING

to 2012

ALC/VOL

14.0%

FILLET OF VENISON WITH RED WINE & WILD MUSHROOMS

600ml Chrismont Shiraz
1/3 cup (80ml) Madeira or dry sherry
1/3 cup (80ml) balsamic vinegar
6 eschalots, sliced
1 fresh bay leaf
1 thyme sprig
2 cups (500ml) cranberry jus or good-quality beef stock
10g dried chanterelle or porcini mushrooms
1kg venison fillet
1 tbs olive oil
30g unsalted butter
1 tbs plain flour
Redcurrant jelly, to serve

Combine red wine, Madeira, balsamic vinegar, eschalots, bay leaf and thyme in a bowl and set aside for 2-3 hours. In a saucepan with jus or stock, bring to boiling over high heat. Reduce heat and simmer until reduced by three-quarters, about 20 minutes. Set aside.

Preheat the oven to 200°C.

Soak the dried mushrooms in a small bowl using boiling water for 10 minutes.

Season venison fillet well with salt and freshly ground black pepper. (If necessary, cut a long venison fillet in half.)

Heat oil in a large frying pan over high heat. Sear the venison on all sides. Transfer to a baking tray and roast for 10-12 minutes for medium-rare. Remove from oven, cover loosely with foil and set aside to rest for 10 minutes.

Drain mushrooms, reserving the liquid. Heat the butter in a frying pan over medium heat. Add mushrooms and cook, stirring, for 1-2 minutes. Add flour to the pan and cook, stirring, for a further minute. Add red-wine sauce and reserved mushroom liquid, and simmer for 5-6 minutes until well-reduced. Season to taste.

Slice the venison and serve with sauce and redcurrant jelly, accompanied by salad. Serves 4.

SILVER RUTHERGLEN WINE SHOW

